

XP-002277980

AN - 1988-273865 [25]  
AP - JP19870029869 19870213; JP19870029869 19870213  
CPY - NAKA-N  
- NAKG  
DC - D13  
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IC - A23B7/00 ; A23L1/21  
MC - D03-A04 D03-H02F  
PA - (NAKA-N) NAKAGAWAMACHI  
- (NAKG ) NAKAGAWAMACHI  
PN - JP63198947 A 19880817 DW198839 003pp  
- JP4019827B B 19920331 DW199217 003pp  
PR - JP19870029869 19870213  
XA - C1988-121812  
XIC - A23B-007/00 ; A23L-001/21  
AB - J63198947 Pieces of starch-rich vegetables such as pumpkin or potato  
are washed, dried, blanched and packed in a package in vacuo.  
Vegetable in the package are then cooked in a high pressure pot  
controlling the pressure and temp..  
- ADVANTAGE - Formation of pasty prod. can be avoided.  
IW - RETORT FOOD PREPARATION STARCH RICH VEGETABLE WASHING DRY BLANCH PACK  
VACUUM COOK HIGH PRESSURE  
IKW - RETORT FOOD PREPARATION STARCH RICH VEGETABLE WASHING DRY BLANCH PACK  
VACUUM COOK HIGH PRESSURE  
NC - 001  
OPD - 1987-02-13  
ORD - 1988-08-17  
PAW - (NAKA-N) NAKAGAWAMACHI  
- (NAKG ) NAKAGAWAMACHI  
TI - Retort food prepn. from starch-rich vegetables - by washing, drying,  
blanching and packing in vacuo, and cooking under high pressure